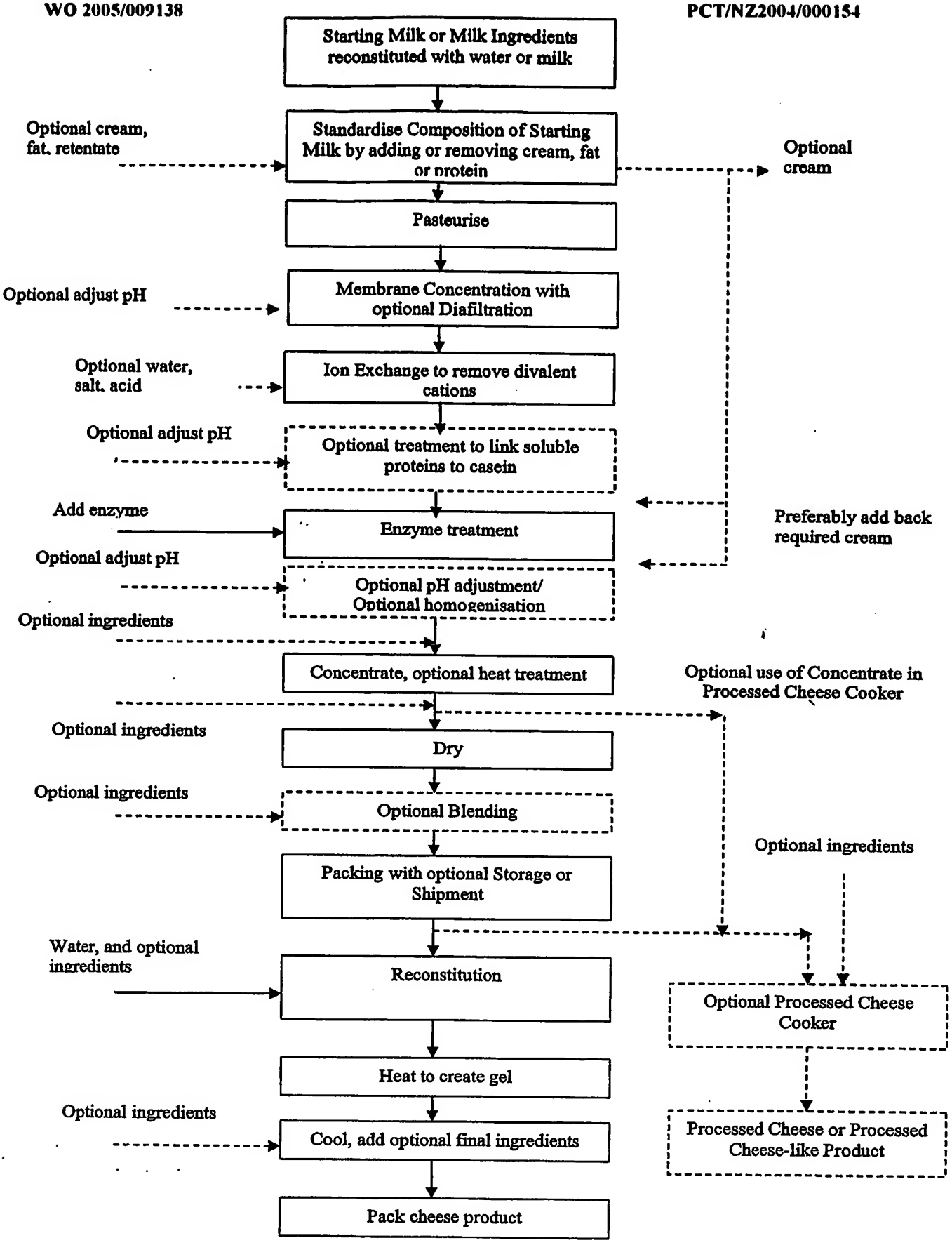
Starting Milk or Milk Ingredients reconstituted with water or milk
Optional cream, fat, retentate
Standardise Composition of Starting Milk by adding or removing cream, fat or protein
Optional cream
Pasteurise
Optional adjust pH
Membrane Concentration with optional Diafiltration
Optional water, salt, acid
Ion Exchange to remove divalent cations
Optional adjust pH
Optional treatment to link soluble proteins to casein
Add enzyme
Enzyme treatment
Preferably add back required cream
Optional adjust pH
Optional pH adjustment/ Optional homogenisation
Optional ingredients
Concentrate, optional heat treatment
Optional use of Concentrate in Processed Cheese Cooker
Optional ingredients
Dry
Optional ingredients
Optional Blending
Optional ingredients
Packing with optional Storage or Shipment
Water, and optional ingredients
Reconstitution
Optional Processed Cheese Cooker
Heat to create gel
Optional ingredients
Cool, add optional final ingredients
Processed Cheese or Processed Cheese-like Product
Pack cheese product

Figure 1